

**§ 51.1813**

(a) Basic requirements:  
(1) Discoloration: Not more than one-third of the surface, in the aggregate, may be affected by discoloration. (See § 51.1828.);

(2) Fairly well colored;

(3) Firm;

(4) Mature; and,

(5) Well formed.

(b) Free from:

(1) Decay;

(2) Unhealed skin breaks; and,

(3) Wormy fruit.

(c) Free from damage caused by:

(1) Ammoniation;

(2) Bruises;

(3) Buckskin;

(4) Caked melanose;

(5) Creasing;

(6) Dirt or other foreign material;

(7) Disease;

(8) Dryness or mushy condition;

(9) Green spots;

(10) Hail;

(11) Insects;

(12) Oil spots;

(13) Scab;

(14) Scale;

(15) Scars;

(16) Skin breakdown;

(17) Sprayburn;

(18) Sunburn; and

(19) Other means.

(d) For tolerances see § 51.1820.

**§ 51.1813 U.S. No. 1 Golden.**

The requirements for this grade are the same as for U.S. No. 1 except that not more than 30 percent, by count, of the fruit shall have than more one-third of their surface, in the aggregate, affected by discoloration. For tolerances see § 51.1820.

**§ 51.1814 U.S. No. 1 Bronze.**

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on each fruit shall be of rust mite type. For tolerances see § 51.1820.

**§ 51.1815 U.S. No. 1 Russet.**

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the

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fruit shall have more than one-third of their surface, in the aggregate, affected by any type of discoloration. For tolerances see § 51.1820.

**§ 51.1816 U.S. No. 2 Bright.**

The requirements for this grade are the same as for U.S. No. 2 except that fruit shall have not more than one-fifth of its surface, in the aggregate, affected by discoloration. For tolerances see § 51.1820.

**§ 51.1817 U.S. No. 2.**

“U.S. No. 2” consists of tangerines which meet the following requirements:

(a) Basic requirements:

(1) Discoloration: Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See § 51.1828.);

(2) Fairly firm;

(3) Fairly well formed;

(4) Mature; and

(5) Reasonably well colored.

(b) Free from:

(1) Decay;

(2) Unhealed skin breaks; and,

(3) Wormy fruit.

(c) Free from serious damage caused by:

(1) Ammoniation;

(2) Bruises;

(3) Buckskin;

(4) Caked melanose;

(5) Creasing;

(6) Dirt or other foreign material;

(7) Disease;

(8) Dryness or mushy condition;

(9) Green spots;

(10) Hail;

(11) Insects;

(12) Oil spots;

(13) Scab;

(14) Scale;

(15) Scars;

(16) Skin breakdown;

(17) Sprayburn;

(18) Sunburn; and

(19) Other means.

(d) For tolerances see § 51.1820.

**§ 51.1818 U.S. No. 2 Russet.**

The requirements for this grade are the same as for U.S. No. 2 except that at least 10 percent of the fruit shall have more than one-half of their surface, in the aggregate, affected by any